

Under 45 minutes
(+ marinating time)

Serves 4-6

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Ingredients:

Spice mix:

- 2 cloves garlic, chopped
 - 1 cup (250ml) peanuts, roasted
 - 2 tsp (10ml) cayenne pepper
 - ½ tsp (3ml) smoked paprika
 - 1 tsp (5ml) ground ginger
 - 1 tsp (5ml) ground nutmeg
 - ½ tsp (3ml) ground cloves
 - ½ tsp (3ml) ground cinnamon
 - 1 tsp (5ml) coarse salt
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- 1kg beef rump, cubed
 - 2 Tbsp (30ml) canola or olive oil
 - 2-3 mixed bell peppers, cut into chunks
 - 2 red onions, quartered

Method

1. Blitz spice mix ingredients in a food processor until well-combined.
2. Toss beef in oil and spice mix to coat well.
3. Marinate for 1-2 hours or preferably overnight.
4. Thread beef onto skewers (presoaked in water to avoid burning), alternating with peppers and red onions.
5. Braai over hot coals for 3-4 minutes, basting frequently with remaining marinade.
6. Serve immediately.

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